

CL 55 2 Feed Heads



**10 Dicing
5 French
fries**

**OPTIONAL
+
50
DISCS**



D

**Number of meals
per service**

100 to 1000

**Theoretical output
per hour***

up to 1 200 kg/h

A

SALES FEATURES

CL 55 2 Feed Heads is ideal for slicing, ripplecutting, grating, dicing, shredding and making french fries from all types of fruit and vegetables, as well as grating cheese.

B

TECHNICAL FEATURES

CL 55 2 Feed Heads – Single phase or Three-phase. Power - 1100 Watts. 1 speed 375 rpm or 2 Speeds 375 and 750 rpm. Magnetic safety system, motor brake and lever-activated auto restart. This metal Vegetable Preparation Machine has a lateral ejection facility and is equipped with 2 Feed Heads: 1 Automatic Feed Head and 1 Pusher Feed Head with XL full moon hopper, diameter: 238 cm²; loading volume - 4.2 litres, and integrated tube Ø 58 mm and/or Ø 39 mm. Stainless steel motor base, bowl, lid and trolley. D-Clean Kit. Suitable for 100 to 1000 covers per service. No discs included. Large range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.

Select your options at the back page, **F** part.

C

TECHNICAL DATA

Output power	1100 Watts		
Electrical data	Single phase (1 speed) - plug included		
	Three-phase (2 speeds) - no plug included		
Speeds	1 speed 375 rpm or 2 speeds 375 and 750 rpm		
Dimensions (WxDxH)	with stand 865 x 396 x 1272 mm		
Rate of recyclability	95%		
Net weight	51.3 kg		
	Supply	Amperage	Reference
	400V/50/3	2.7	2211
	230V/50/1	4.8	2073

STANDARDS

EN 12100-1 and 2 - 2004, EN 60204- 1 - 2006,
EN 1678 - 1998, EN 60529-2000: IP 55, IP 34.



E

PRODUCT FEATURES / BENEFITS

MOTOR BASE

- Industrial induction motor for intensive use.
- Power - 1100 Watts.
- Stainless steel motor base and shaft.
- Magnetic safety system with motor brake.
- 1 speed 375 rpm or 2 Speeds 375 and 750 rpm

VEGETABLE PREPARATION FUNCTION

- Vegetable Preparation Machine equipped with 2 Feed Heads to process large quantities:
 - Automatic Feed Head combines large input of produce, large output and quality cuts. Ideal for slicing delicate foodstuffs like mushrooms, tomatoes, grated carrots, diced potatoes or preparing French fries.
 - Pusher Feed Head with 1 XL full moon hopper to accommodate a whole cabbage or up to 15 tomatoes and integrated cylindrical hopper which ensures a uniform cut for long and delicate produce. Exactitude pusher: reduction of tube diameter to cut up small ingredients.
- Removable lid.
- Reversible ejector disc for processing delicate produce.
- Lateral ejection facility for space-saving and greater user comfort.
- Stainless steel mobile stand equipped with 2 wheels and fitted with brakes for easy movement and able to hold standard gastronorm pans perfectly suited for large outputs.
- Lever-activated auto restart (by the pusher)
- Lever-assisted facility requires less effort from the operator and increases output.
- Vertical pusher pressure exerted on vegetables to ensure uniform cuts.
- Large range of 50 Mineral+ discs available as option: easy cleaning, dishwasher resistant.
- No discs provided.
- Stainless steel blades on slicing discs, combs on Julienne discs and grating discs are removable.
- D-Clean Kit to facilitate cleaning of dicing grids.
- Brush to facilitate cleaning of motor shaft.

MASHED POTATO FUNCTION

- option : Potato Ricer equipment

* Depend on the type of the hopper used, the choice of the cut and the organisation of the workstation.

CL 55 2 Feed Heads

F

OPTIONAL ACCESSORIES

- 4 tubes Feed Head: Special long vegetables. Ø 50 mm x 2 - Ø 70 mm x 2 - Ref. 28161
- Straight and bias cut hole hopper: for long vegetables and bias cuts - Ref. 28155
- EasyClean Xpress 8x8mm - Ref. 49305
- EasyClean Xpress 10x10mm - Ref. 49309
- EasyClean Xpress 12x12mm - Ref. 49313
- EasyClean Xpress 14x14mm - Ref. 49314
- Motor shaft brush - Ref. 49257
- 3 mm potato ricer equipment - Ref. 28208
- 6 mm potato ricer equipment - Ref. 28210

SUGGESTED PACKS OF DISCS

Restaurants pack of 8 discs
Ref. 1933

slicers 2 mm, 5 mm ; grater 2 mm ; julienne 3 x 3 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm ; French fries equipment 10 x 10 mm (2 discs).

Cultural market pack of 7 disks
Ref. 1943

slicers 2 mm, 5 mm ; graters 2 mm; julienne 3 x 3 mm, 4 x 4 mm ; dicing equipment : slicer 10 mm + dicing grid 10 x 10 mm.

MultiCut Pack of 16 discs
Ref. 2022

slicers: 1 mm, 2 mm, 4 mm, graters: 1.5 mm, 3 mm, dicing equipment: slicer 5 + dicing grid 5x5 mm, slicer 10 + dicing grid 10x10 mm, slicer 20 + dicing grid 20x20 mm, julienne 2x10 mm, 2.5x2.5 mm, 4x4 mm, French fries 10x10 mm, 1 D-Clean Kit and 1 disc holder for 8 large discs.



GRATERS

1.5 mm	28056W
2 mm	28057W
3 mm	28058W
4 mm	28073W
5 mm	28059W
7 mm	28016W
9 mm	28060W
Parmesan	28061W
Röstis potatoes	27164W
Raw potatoes	27219W
Horseradish paste 1 mm	28055W



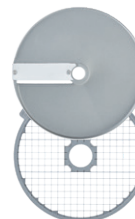
JULIENNE

Tagliatelles 1x8 mm	28172W
Onions/cabbage 1x26 mm	28153W
2x4 mm	28072W
2x6 mm	27066W
2x8 mm	27067W
Tagliatelles 2x10 mm	28173W
2x2 mm	28051W
2.5x2.5 mm	28195W
3x3 mm	28101W
4x4 mm	28052W
6x6 mm	28053W
8x8 mm	28054W



SLICERS

Almonds 0.6 mm	28166W
0.8 mm	28069W
1 mm	28062W
2 mm	28063W
3 mm	28064W
4 mm	28004W
5 mm	28065W
6 mm	28196W
8 mm	28066W
10 mm	28067W
14 mm	28068W
Cooked potatoes 4 mm	27244W
Cooked potatoes 6 mm	27245W



DICING EQUIPMENT

5x5x5 mm	28110W
8x8x8 mm	28111W
10x10x10 mm	28112W
12x12x12 mm	28197W
14 x14x5 mm (mozzarella)	28181W
14x14x10 mm	28179W
14x14x14 mm	28113W
20x20x20 mm	28114W
25x25x25 mm	28115W
50x70x25 mm salad	28180W



RIPPLE CUT SLICERS

2 mm	27068W
3 mm	27069W
5 mm	27070W



FRENCH FRIES EQUIPMENT

6x6 mm*	29230W
8x8 mm	28134W
8x16 mm	28159W
10x10 mm	28135W
10x16 mm	28158W

* - Compatible with the automatic feed-head
- Not compatible with the pusher feed-head

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DRAWINGS AND DIMENSIONS

Single phase- plug included or Three-phase - no plug included

